

## Starters

Baguette & Butter 7


Soup of the Day 12


Crispy Coconut Prawns 19  
Louie Sauce, Arugula

Caesar Salad 19  
Gem Lettuce, Caesar Dressing,  
Crispy Pork Belly, Brioche Crouton,  
Parmigiano, Anchovy

Hannah Brook Farm Greens 17  
Pickled Blackberry, Cucumber, Red Onion,  
Baby Tomato, Castelvetro Olives,  
Feta Mustard Vinaigrette (V, GF)

Burrata & Panzanella 24  
Heirloom Tomatoes, Balsamic Vinaigrette,  
Cucumber, Basil, Pickled Red Onion,  
Butter Confit Sourdough (V)

 Candied Steelhead Dip 12  
Cream Cheese, Maple Syrup, Dijon, Dill,  
Kennebec Potato Chips  
*Add more Potato Chips \$2*

 Spicy Prawn & Quinoa Salad 22  
Tzatziki, Cucumber, Cherry Tomato,  
Castelvetro Olives, Mint, Parsley

## Pasta & Risotto

Rigatoni Bolognese 28  
Italian Pork Sausage, Rose Sauce, Parmigiano,  
Fresh Herbs, Cherry Tomato  
*Add Burrata \$6*  
*GF Corn Pasta \$3*


 Spaghettini allo Scoglio 32  
Prawns, Manila Clams, Mussels, Steelhead,  
White Wine Sauce, Calabrian Chili,  
Sundried Tomato, Fresh Herbs  
*GF Corn Pasta \$3*

Risotto Alla Norma 32  
Burrata, Tomato Sauce, Eggplant, Zucchini,  
Bell Pepper, Parmigiano (V, GF)  
*Add Seared Scallops \$7 each*  
*Vegan by request*

## Handheld

French Onion Burger 30  
Caramelized Onion, Red Wine Aioli, Arugula,  
Emmental Cheese, Pommes Frites  
*Sub Side Salad or Truffle Frites \$3*  
*Add Johnston's Bacon \$3*

Grilled Chicken Thigh Sandwich 23  
Herb Focaccia, Pepper Agrodolce, Arugula,  
Basil Pesto Aioli, Pickled Red Onion, Frites

 Lobster Roll 34  
Brioche Bun, Lobster Aioli, Celery,  
Agrodolce, Arugula, Frites

## Brunch

Hart House Breakfast 21  
Two Organic Eggs, Sourdough, Home Fries,  
Stapleton Breakfast Sausage or  
Smoked Bacon

Smashed Avocado Toast 21  
Two Organic Poached Eggs, Sourdough,  
Pickled Red Onion, Home Fries  
*Add Bacon \$3*

 Smoked Sockeye Rosti 24  
Dill Cream Cheese, Herb Salad,  
Two Organic Poached Eggs, Hollandaise (GF)

Brioche French Toast 19  
Seasonal Compote, Macerated Berries,  
Chantilly, Candied Pecans


Fried Chicken & Waffles 23  
Calabrian Honey Butter, Butter,  
Chantilly Cream  
*Add Organic Egg \$2 each*

Mediterranean Shakshuka 21  
Two Organic Eggs, Tomato Sauce,  
Roasted Bell Peppers, Feta, Home Fries,  
Grilled Pita (V)

Pork Loin Milanese 21  
Two Organic Poached Eggs, Sauce Aurora,  
Salad

Classic Eggs Benedict 21  
Pork Loin, Two Organic Poached Eggs,  
English Muffin, Hollandaise, Home Fries  
*Sub GF English Muffin \$3*

Beef Brisket Eggs Benedict 24  
Brisket, Two Organic Poached Eggs,  
English Muffin, Grainy Dijon Hollandaise,  
Home Fries  
*Sub GF English Muffin \$3*

 Smoked Salmon Benedict 24  
Smoked Salmon, Arugula, English Muffin,  
Two Organic Poached Eggs, Hollandaise,  
Home Fries  
*Sub GF English Muffin \$3*

Lamb Ragu Benedict 24  
Ground Lamb Ragu, English Muffin,  
Two Organic Poached Eggs, Arugula,  
Hollandaise, Home Fries (Halal)  
*Sub GF English Muffin*

## Brunch Additions

Sauteed Mushrooms 12  
Home Fries / Pommes Frites 6  
Truffle Fries 8  
Stapleton Breakfast Sausage 7  
Smoked Bacon 7  
Grilled Pita 2